



**SOUTH DAKOTA STATE  
UNIVERSITY EXTENSION**

# Rhubarb

**In season:**



**Spring**

**Preserve it  
to enjoy year  
round!**

## Water Bath Canner

### 1. Prep

- Fill canner with 2 to 3 inches water and begin to warm
- Select firm, tender stalks
- Trim leaves, wash stalks, cut into ½-1 inch pieces
- Place in saucepan with ½ cup sugar per quart of rhubarb
- Let sit until juice appears
- Heat gently to boiling, remove from heat

### 2. Pack

- Immediately fill jars with rhubarb and cooking liquid
- Leave ½ inch headspace
- Remove air bubbles
- Wipe jar rims
- Tighten rings fingertip tight

### 3. Processing

Fill canner with jars.

- » Process 15 minutes
- » Altitudes above 1,000 feet require adjustment in processing time

Feet Above Sea Level	Increase in Processing Time
1,001-3,000	5 minutes
3,001-6,000	10 minutes
6,001-8,000	15 minutes
8,001-10,000	20 minutes

## Freezing

### Process: Dry pack

- Select firm, tender stalk without excessive fibers
- Wash rhubarb, trim, and cut to a length appropriate for the container
- Boil in water for 1 minute
- Cool in cold water
- Drain
- Pack tightly in container leaving ½ inch headspace
- Seal and freeze

## Drying

### Process: Dehydrator

- Select firm, tender stalks without excessive fibers
- Wash rhubarb, trim, and cut into ¼-½ inch sections
- Set dehydrator to 140 degrees F
- Arrange strips in single layer on drying racks
- Dry until tough to crisp, 8-12 hours



## Sips/Tricks:

An average of 10 ½ pounds is needed per canner load of 7 quarts; an average of 7 pounds is needed per canner load of 9 pints.

*Source: National Center for Home Food Preservation*

## Rhubarb-Strawberry Jelly

### Ingredients

- 1 ½ pounds rhubarb
- 6 cups strawberries (1 ½ quarts)
- ½ teaspoon butter or margarine
- 6 cups sugar
- 6 oz liquid pectin

### Directions

1. Wash, remove stems, caps, and leafy tops from strawberries and rhubarb. Mash strawberries and chop rhubarb into ½ inch pieces.
2. Place rhubarb and strawberries in a cheesecloth and gently squeeze out the juice. Measure 3 ½ cups of juice and pour into a saucepan.
3. Add butter and sugar, mixing until combined with the juice. Bring to a boil over high heat, stirring constantly. Stir in pectin immediately. Bring to a rolling boil for 1 minute, stirring constantly.
4. Ladle hot jam into hot and sterilized jars, leaving ¼ inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel.
5. Secure lids and process in water bath canner for 5 minutes (altitudes above 1,000 feet require increased processing time, see [Altitude Adjustments for Home Canning](#) on the SDSU Extension website).

Yield: Makes about 6 half pint jars

Source: [National Center for Home Food Preservation](#)

## Freezing Rhubarb

### Ingredients

- Rhubarb

### Directions

1. Wash, trim, and cut rhubarb into lengths that fit into the packaging being used.
  2. Heat rhubarb in boiling water for 1 minute and cool promptly in cold water.
    - Dry Pack: pack raw or preheated rhubarb tightly into containers, leaving a little headspace. Seal and freeze.
- Or
- Syrup Pack: pack raw or preheated rhubarb tightly into containers, cover in cold syrup, leaving a little headspace. Seal and freeze.

Source: [National Center for Home Food Preservation](#)

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